



Maryland
Department of Agriculture

Food Quality Assurance Program
50 Harry S. Truman Parkway
Annapolis, MD 21401
410-841-5769 FAX 410-841-2750

PCA 23203 OBJ 7647

Date Recd _____

Amount Recd _____

Approved _____

Approval Date _____

Annual Fee: \$75.00

On Farm Poultry/Rabbit Processing Certification Application
Authority: Agriculture Article, §§10-601 *et seq.*, Annotated Code of Maryland

Name and Mailing Address		Location Address
Date Poultry/Rabbit On Farm Processing Training Taken:		
Owner Name:		County:
Telephone Number:	Cell Phone:	Email:
Types, numbers of farm products and proposed slaughter dates:		
Type	Estimate of annual number slaughtered	Proposed Slaughter Dates
Chickens		
Turkeys		
Domestic Duck		
Domestic Geese		
Other Poultry Please indicate type		
Rabbits		

DHMH and MDA have agreed that farmers having their animals (swine, goats, cattle, or sheep) slaughtered in a USDA inspected plant and storing it on their farm are no longer required to get a separate "On Farm Home Processing License" from DHMH for this storage if they are in MDA's Poultry and Rabbit Processing program. If you are storing meat on your farm and want MDA to inspect your storage while on the farm, please complete the following section:

Species slaughtered at USDA inspected facility: _____

USDA Inspected facility name and plant number: _____

Attach a sample of all labels you plan to use on product for approval

If you are registered with MDA to sell eggs, your MD number for poultry and/or rabbits will be the same. Please indicate your MD number _____

Applicant Statement:

I solemnly affirm that the information I have provided in this application is true and correct and that I have read and agreed to abide by MDA's Certification Program requirements. I understand that if my application is approved, I will be considered an approved source by the Department of Health and Mental Hygiene and permitted to sell intrastate the farm products noted in my application provided, however, I comply with MDA's program requirements including, but not limited to USDA/FSIS inspection exempt requirements. I also understand that such approval does not indicate that the activities covered by this application comply with other applicable federal, state, or local laws. In addition, I understand that such approval may be revoked if I fail to comply with MDA's program requirements listed on the reverse side of this application or other applicable federal, state, or local laws.

Applicant Signature: _____

Applicant Title: _____

Date: _____

Maryland Department of Agriculture
Rabbit and Poultry Slaughter/Processing Requirements for FSIS Inspection Exempt Producers

- I. FSIS Exemptions/Requirements: Must meet all FSIS inspection exempt requirements: Slaughter less than 20,000 poultry per year of own production and/or rabbits for intrastate sales. Prohibited from selling adulterated product.
- II. Attend training as required by MDA.
- III. Poultry Health/Biosecurity: No slaughter of sick animals. Animal production living areas must be kept clean and measures in place to minimize rodents. Feed must be kept clean and stored in a way to prevent contamination including from insects and rodents. Withdrawal times for all medications must be followed.
- IV. Slaughter/Processing Structures or Locations: Must be in an area protected from potential contamination by insects, wildlife, dirt and filth.
- V. Equipment: Equipment that comes in contact with carcasses must be capable of being cleaned and sanitized
- VI. Water: Only potable water may contact the carcass. A water sample must be tested annually (unless municipal source) and a copy of the test results available during inspection. If using a hose, must be food grade.
- VII. Lighting: If slaughter/processing done outside at night or in an enclosure, must have adequate lighting.
- VIII. Toilet and Hand washing Facilities: Separate toilet and hand washing facilities are not required but anyone involved in the slaughter and processing must have access to toilet and hand washing facilities.
- IX. Temperatures: Thermometers must be calibrated and the dates of calibration be recorded in a cooling log. The animals must be chilled to 41°F within 4 hours of slaughter and a record kept of monitoring. After chilling, the poultry/rabbit meat must be stored in a cooler at 41°F or less.
- X. Personnel: No smoking, eating or drinking while slaughtering, preparing or handling the poultry or rabbits. No one with a communicable disease, open sores or infected cuts on their hands or has diarrhea or is vomiting can work in the slaughter/processing area. Clothing must be clean at the start of the process and must be changed if it becomes soiled and inappropriate for other tasks in the slaughter process.
- XI. Written Good Manufacturing Practices (GMP's), Standard Sanitary Operating Procedures: (SSOP's) and Hazard Analysis and Critical Control Point (HACCP) requirements
Written GMP's, SSOP's and HACCP plan must be maintained and any changes to the plan documented.
- XII. Compounds: All non food compounds used must meet the USDA requirements for the intended use. Proof of compliance with the USDA requirements must be maintained. Labeling on compounds must be maintained.
- XIII. Packaging/Labeling/Weights: New plastic food grade bags, paper sacks or butcher paper labeled with name and address of producer, identity of product, Maryland issued number, net weight, "Exempt PL-90-492", date of slaughter and safe handling instructions.
- XIV. Offal and Waste Water disposal: Disposal methods must not contaminate or attract insects or rodents to the slaughter/processing area.
- XV. Recordkeeping: Poultry/rabbit slaughter dates with number of poultry/rabbits slaughtered each date. Number of sick animals segregated from healthy animals. Invoices required if selling to retailers or restaurants and/or sales records if selling directly to consumers.
- XVI. Fees and renewals: Participants must submit an application and a \$75.00 fee annually.